

FOOD INTERMEDIATE HAVING ENHANCED SHAPE
RETENTION AND ORGANOLEPTIC PROPERTIES AND
METHODS OF PRODUCING THE DOUGH INTERMEDIATE

Inventors: Madonna M. Ray et al.

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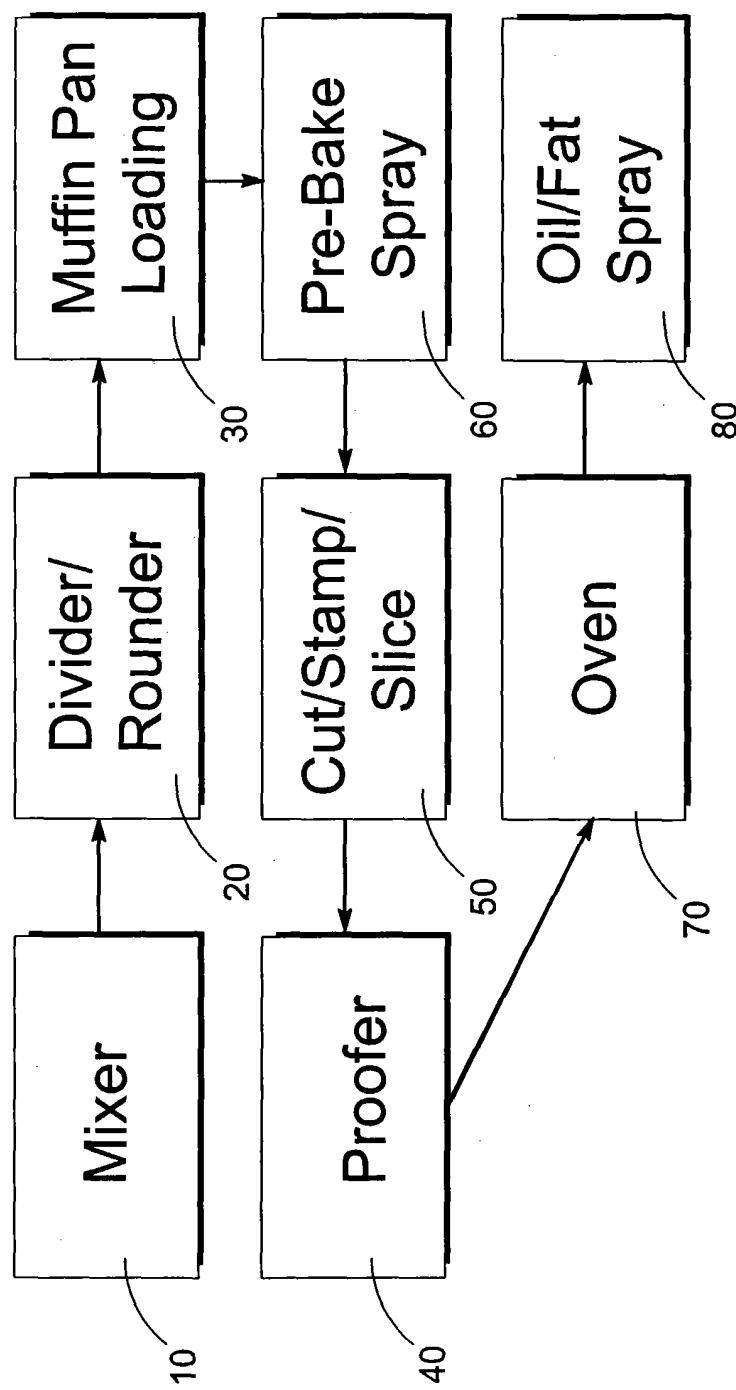


Fig. 1



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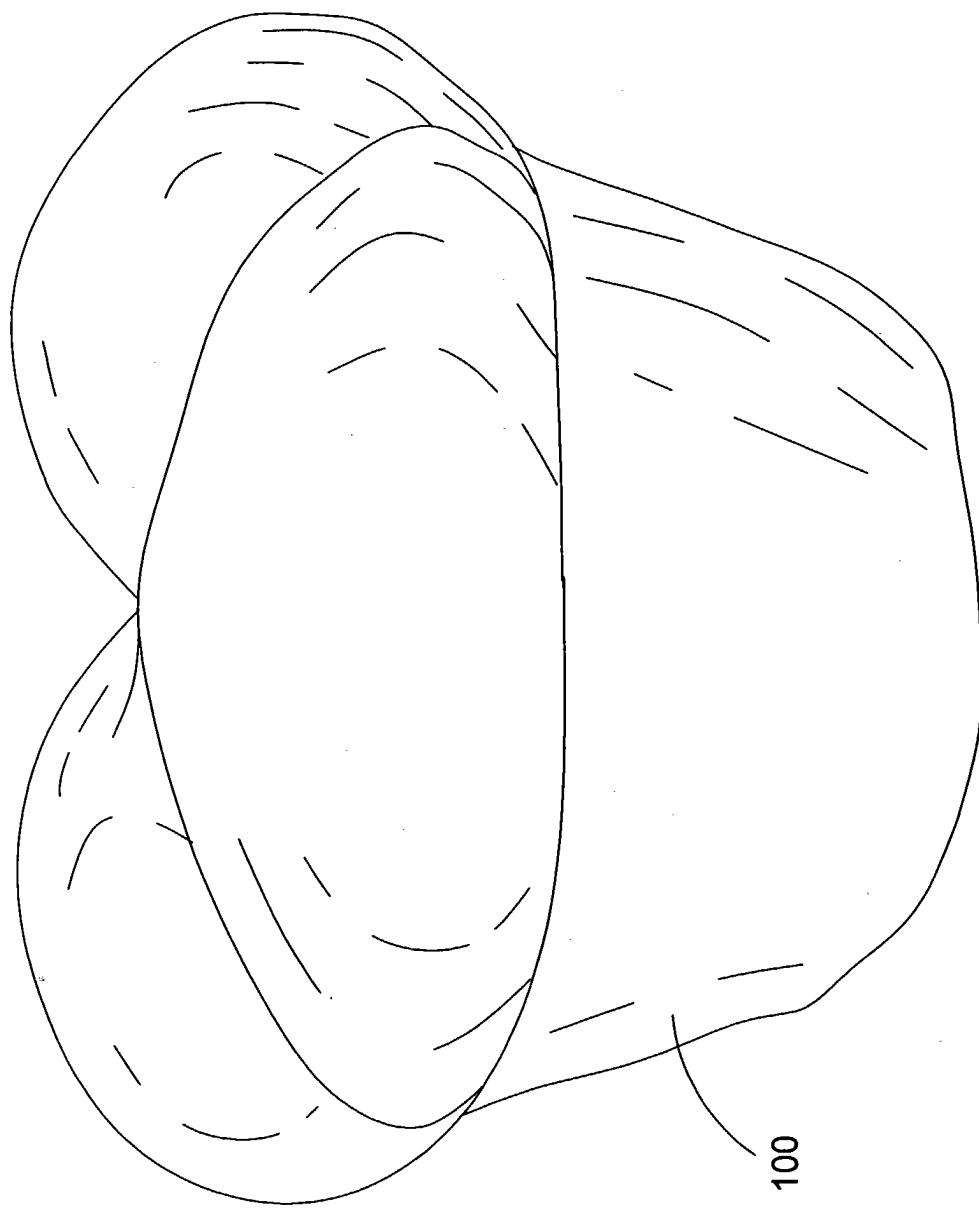


Fig. 2



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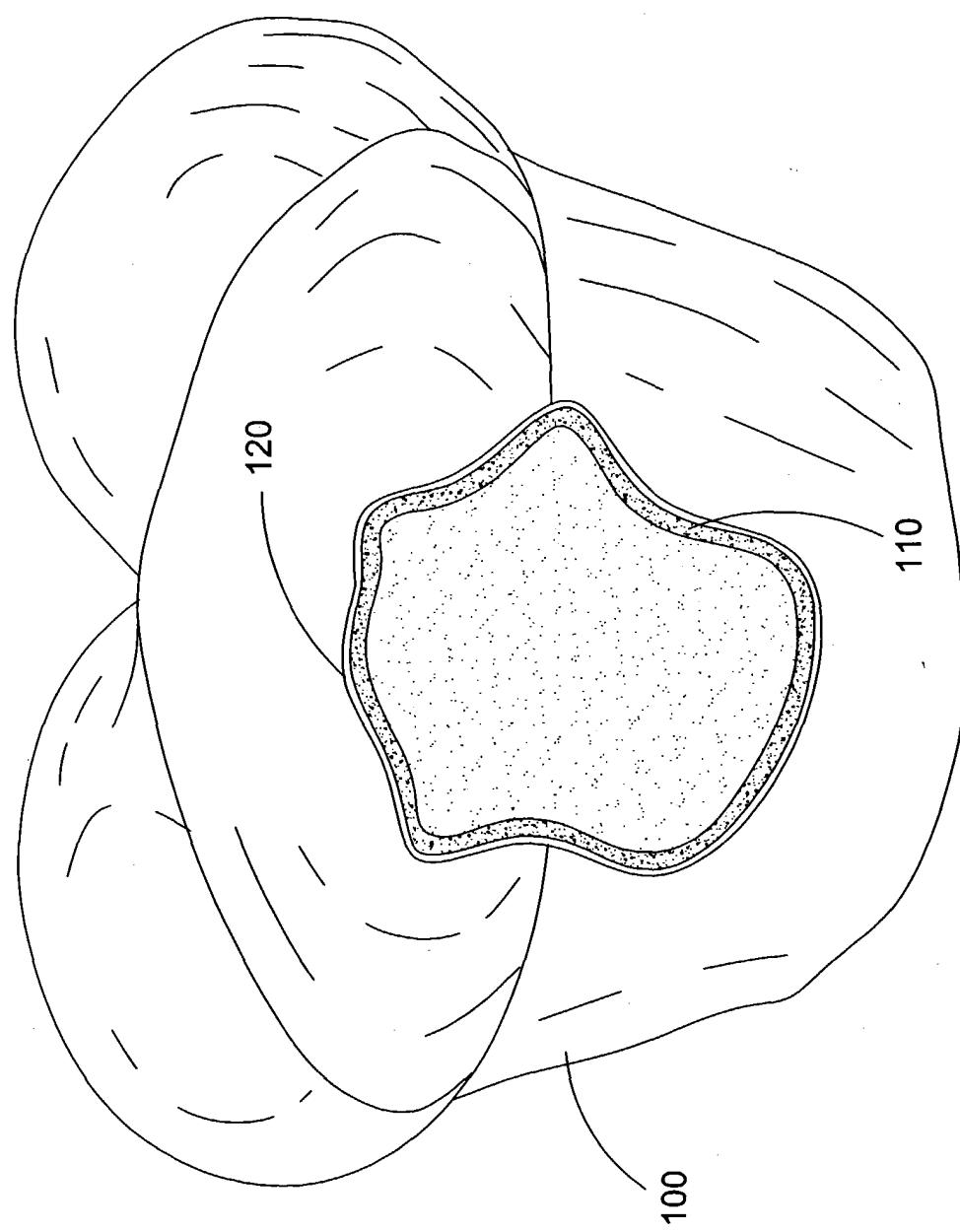


Fig. 3



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